



DESSERTS & AFTERS

SOMETHING SWEET

\$90

Oolaa's Layered Cheesecake

Creamy cheesecake mix, layered with fresh berry compote & crumbled cheesecake base, topped with berries

Pavlova

Light & fluffy meringue, topped with Chantilly cream and piled high with fresh cut fruit & passion fruit served with mango ice cream

Apple & Blackberry Crumble

Served with a jug of piping hot creamy custard
Please allow 15 mins

Banoffee Pie

Dessert decadence with bananas, cream & toffee on a sweet pastry base

Molten Chocolate Lava Cake

Served with vanilla bean ice cream
Please allow 15 mins



5% staff gratuity
applied to dine-in bill



DESSERTS & AFTERS

SOMETHING BOOZY

AFTER DINNER COCKTAILS

Espresso Martini	illy espresso shot, shaken with vodka & Kahlua	\$90
Toblerone Martini	Frangelico, Kahlua & Baileys, shaken with cream & honey, served in a chocolate-rimmed glass	\$100

LIQUEUR COFFEES

illy coffee & cream with a shot of liqueur		\$100
Australian	With Bundaberg rum	
Irish	With Jameson's whiskey	
Italian	With Amaretto	
Français	With Grand Marnier	
Bailey's Coffee	It's all in the name	

PORT & DIGESTIVES

		Btl	Gls
Taylor's Reserve Port	Port		\$80
Limoncello	Italy		\$75
Grappa Bianca	Italy		\$75

SINGLE MALT WHISKEYS & COGNAC

Glenmorangie	10 yo	\$98	Yamazaki - Distiller's Reserve	\$198
Laphroaig	10 yo	\$98	Hakushu - Distiller's Reserve	\$198
Macallan	12 yo	\$108	Courvoisier VSOP	\$98
Bowmore	12 yo	\$108	Courvoisier XO	\$198

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